

Valentine's Day

Set Menu

\$75_{pp}

BACIAMI

TI AMO

SII MIO

ENTRÉES (to share)

Mixed Olives V VG, GF

Warm Italian olives, chilli, garlic & herbs

Burrata V, GF

Fresh burrata, sweet & sour capsicums, pine nuts, olive oil

Wood-fired bread V, VG

Garlic & herb flatbread served with olive oil & aged balsamic

Prosciutto plate GF

Prosciutto D'abruzzo aged 18 mths

MAINS (choose one each)

Steak Tagliata GFR

300g Shorthorn rump, roasted cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips

Barramundi GF

Barramundi fillet, olive & caper sauce, chilli, garlic, lobster stock, lemon, fresh herbs

Seafood Fregola

Calamari, clams, barramundi, prawns, garlic, chilli, lobster stock, fresh herbs, breadcrumbs, lemon

Porchetta GFR

Slow-roasted pork belly, mushroom sauce, chiodini mushrooms, apple & fennel puree, red wine jus

Peperonata Pizza V, VGR

Fior di latte cheese base, mixed capsicum, char-grilled zucchini, semi-dried tomatoes, stracciatella

SIDE (to share)

Radicchio & Rocket Insalata V, VGR, GF

Rocket, radicchio, Parmesan, toasted almonds, aged balsamic

DESSERT (to share)

Tiramisu V

Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream

LOVERS COCKTAILS (optional add on)

Hazelnut Negroni 15

Campari/ Frangelico/ Vermouth

Tiramisu Espresso Martini 15

Kahlua / Baileys / Vodka